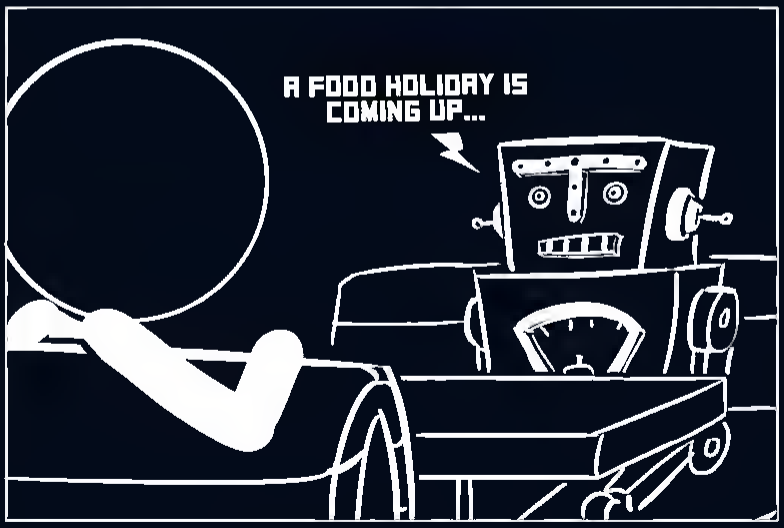
COOKING COMICALLY



DON'T EVEN.

EVERY DAY IS A FOOD HOLIDAY SOMEWHERE...
IT'S ON MAY 28TH
IF I OBSERVED EVERY SINGLE ONE

...I'D ONLY EVER BE COOKING WHAT THE MAN WANTED ME TO COOK
AND I'M NOT ABOUT TO—
IT'S NATIONAL BURGER DAY

...I

I LIKE BURGERS...

CookingCanadian's

BANGIN' BURGER-DAY BURGERS

MAKES: 4

THE THINGS YOU NEED

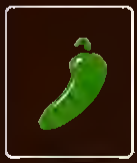
THE BURGER

Ground Beef
½ lb 225g

Eggs
1

Worcester Sauce
1 Tbsp 15ml

Soy Sauce
½ Tbsp 8ml



Jalapeño
½ diced

Serrano
½ diced

Chili Powder
1½ Tsp 4g

Cinnamon
A Dash

Salt

½ Tsp 4g

White Pepper

A Pinch

Tortilla Chips

crushed

¼ Cup 7g

THE TOPPINGS

Buns

4

Onion

Just a few slices

Lettuce

Just a few leaves

Tomato

Just a few slices

Eggs

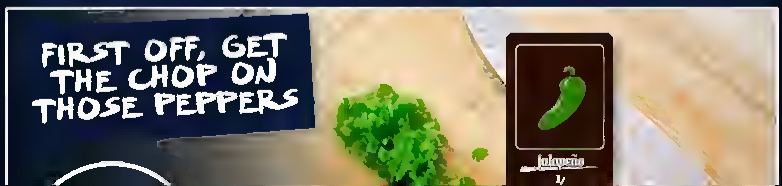
1

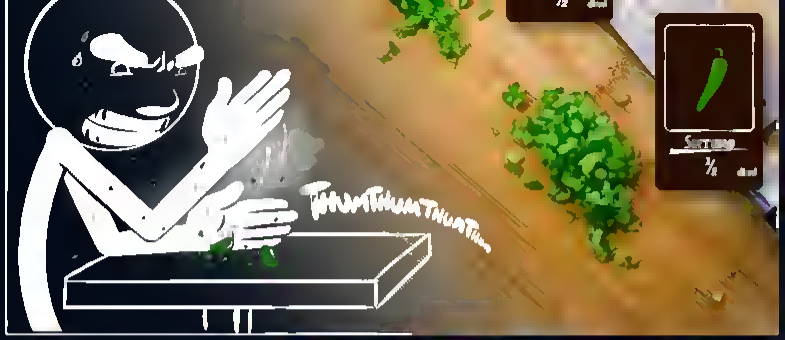
Pepper Jack

~4 slices

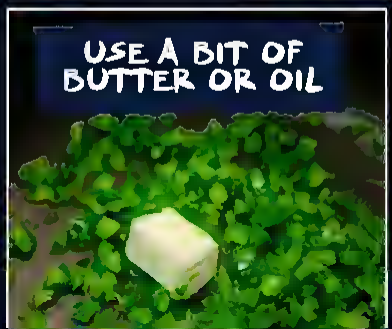
BBQ Sauce

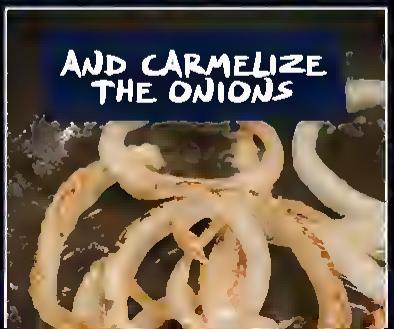
up to you

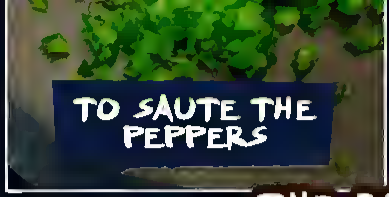


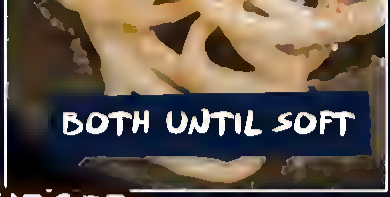

TAMTHUMTHUMTHUM

AND SLICE A FEW ONION RINGS


USE A BIT OF BUTTER OR OIL


AND CARMELIZE THE ONIONS





THE BURGER

Ground Beef
½ lb 225g

Eggs
1

Worcester Sauce
1 Tbsp 15ml

Soy Sauce
½ Tbsp 8ml

Jalapeño
½ diced

Serrano
½ diced

Chili Powder
1½ Tsp 4g

Cinnamon
A Dash

Salt
½ Tsp 4g

White Pepper
A Pinch

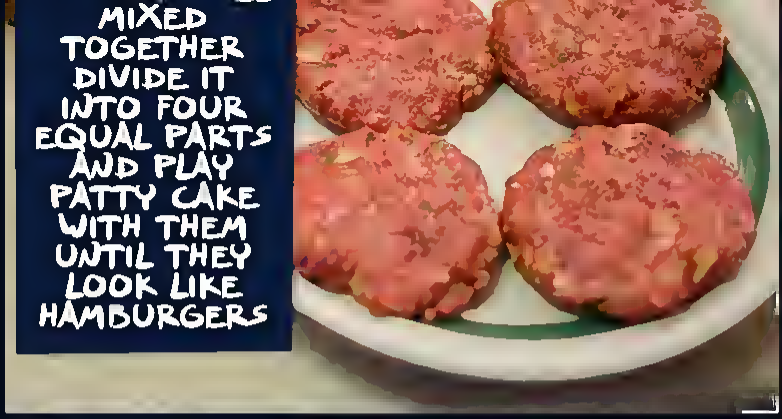
Tortilla Chips
crushed
¼ Cup 7g

THEN ALL THE BURGER STUFF INCLUDING THE SAUTEED PEPPERS GOES INTO A BOWL

AND THEN YOU JUST GET IN THERE WITH YOUR HANDS AND GRIND ALL THAT MESS TOGETHER LIKE A MAN-POWERED POWER MIXER

ONCE IT'S ALL

MIXED TOGETHER DIVIDE IT INTO FOUR EQUAL PARTS AND PLAY PATTY CAKE WITH THEM UNTIL THEY LOOK LIKE HAMBURGERS



TOSS THOSE BURGERS ONTO SOME MEDIUM-HIGH HEAT AND COOK TO YOUR ~~PREFERRED~~ DONENESS

YOU MIGHT NOTICE THE BURGERS ABOVE ARE A

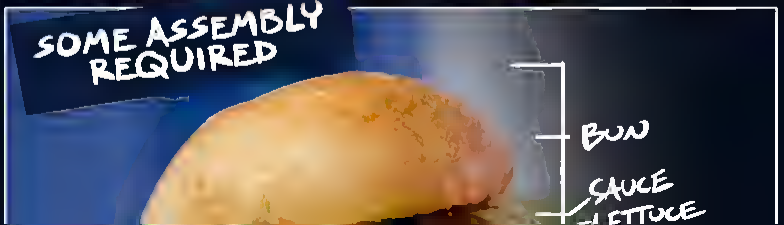
LITTLE ON THE DRY SIDE

THAT'S BECAUSE THE BEEF IS 90% LEAN

FOR OPTIMUM BURGER JUICINESS, YOU'RE GOING TO WANT TO GO WITH 80% LEAN GROUND BEEF AS SEEN HERE

A FRIED EGG IS ALSO A TOPPING

ALSO TOAST THE BUNS


SOME ASSEMBLY REQUIRED
BUN
SAUCE
LETTUCE

ENJOY

THE NOTES

- YES THIS BURGER MIGHT SEEEM A LITTLE STRANGE BUT I PROMISE YOU IT IS QUITE MAGICAL.

- BURGER RECIPES ARE AMONG MY MOST FLEXIBLE, LEAVE OUT WHATEVER YOU WANT. ADD IN WHATEVER YOU WANT. I DON'T CARE IF YOU MAKE THE SAME BURGER AT ALL AS LONG AS YOU MAKE *SOMETHING*...

- YEAH I MISTAKENLY GOT 90% LEAN BEEF AT THE STORE AND JUST DECIDED TO ROLL WITH IT. THE CORRECT BEEF PICTURE IS FROM AN OLDER RECIPE WHERE I USED THE RIGHT KIND.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON